

ALL INCLUSIVE XMAS PACKAGES – PRINCESS & STAR

Valid for the months of November and December



VAGABOND BUFFET PACKAGE

\$80 pp min 100 guests

\$90 pp min 80 guests

Inclusions

∴ 4 hr cruise ∴ All night funky DJ & light show ∴ Delicious Buffet menu ∴ Beer, wine, champagne and soft drinks bar ∴ Dedicated Cruise Director ∴ White linen table cloth & paper napkins ∴ Christmas décor, Bon bons and candy for everyone ∴ Splendid Harbour views from our alfresco decks ∴ Personalised Vagabond service & hospitality



VAGABOND SEAFOOD BUFFET PACKAGE

\$90 pp min 100 guests

\$100 pp min 80 guests

Inclusions

∴ 4 hr cruise ∴ All night funky DJ & light show ∴ Delicious Seafood Buffet menu ∴ Beer, wine, champagne and soft drinks bar ∴ Dedicated Cruise Director ∴ White linen table cloth & paper napkins ∴ Christmas décor, Bon bons and candy for everyone ∴ Splendid Harbour views from our alfresco decks ∴ Personalised Vagabond service & hospitality



LASER SHOOTING PACKAGE* (Vagabond Buffet Menu)

\$100 pp min 100 guests

\$115 pp min 80 guests

Inclusions

∴ 4 hr cruise ∴ Clay pigeon Laser shooting up to 2 hrs, includes operator, pick up tender & trophies/medals for the winners ∴ All night funky DJ & light show ∴ Delicious 3-Course Buffet ∴ Beer, wine, champagne and soft drinks bar ∴ Dedicated Cruise Director ∴ White linen table cloth & paper napkins ∴ Christmas décor, Bon bons and candy for everyone ∴ Splendid Harbour views from our alfresco decks ∴ Personalised Vagabond service & hospitality *subject to availability



LATIN FEVER/WORLD SPECTACULAR (Vagabond Buffet Menu)

\$95 pp min 100 guests

\$110 pp min 80 guests

Inclusions

∴ 4 hr cruise ∴ Live Brazilian Show with audience participation ∴ All night funky DJ & light show ∴ Delicious 3-Course Buffet ∴ Beer, wine, champagne and soft drinks bar ∴ Dedicated Cruise Director ∴ White linen table cloth & paper napkins ∴ Christmas décor, Bon bons and candy for everyone ∴ Splendid Harbour views from our alfresco decks ∴ Personalised Vagabond service & hospitality



VAGABOND COCKTAIL PACKAGE

\$70 pp min. 100 guests

Inclusions

∴ 4 hr cruise ∴ All night funky DJ & light show ∴ Lots of delicious finger food ∴ Beer, wine, champagne and soft drinks bar ∴ Dedicated Cruise Director ∴ White linen table cloth & paper napkins ∴ Christmas décor, Bon bons and candy for everyone ∴ Splendid Harbour views from our alfresco decks ∴ Personalised Vagabond service & hospitality

\$10 p/p surcharge applies for Friday & Saturday night in Nov-Dec

TERMS & CONDITIONS: Minimum of 80 guests is required for Friday & Saturday nights in Nov-Dec for entire vessel hire only. Tentative bookings will be held for 7 days only. A deposit of \$3000 is required to confirm your booking. Full payment and final numbers are due 7 days prior to your cruise date. Deposit and Full Payment are not refundable. Should your numbers change the price and vessel will differ. Prices only valid for the minimum number of guests indicated. Packages for smaller groups are available, inquire within. Please refer to our full Terms & Conditions prior to booking.

ALL INCLUSIVE XMAS PACKAGES – VAGABOND SPIRIT

Enjoy one of these amazing packages - Valid for November & December



VAGABOND BUFFET PACKAGE

\$80pp min. 200 guests	\$110pp min. 100 guests	\$90pp min. 150 guests
\$120pp min. 80 guests	\$100pp min. 130 guests	

Inclusions

⚡ 4 hr cruise ⚡ All night funky DJ & light show ⚡ Delicious Buffet menu ⚡ Beer, wine, champagne and soft drinks bar ⚡ Dedicated Cruise Director ⚡ White linen table cloth & paper napkins ⚡ Christmas décor, Bon bons and candy for everyone ⚡ Splendid Harbour views from our alfresco decks ⚡ Personalised Vagabond service & hospitality



VAGABOND SEAFOOD BUFFET PACKAGE

\$90pp min. 200 guests	\$100pp min. 150 guests	\$110pp min. 130 guests
\$120pp min. 100 guests	\$130pp min. 80 guests	

Inclusions

⚡ 4 hr cruise ⚡ All night funky DJ & light show ⚡ Delicious Seafood Buffet menu ⚡ Beer, wine, champagne and soft drinks bar ⚡ Dedicated Cruise Director ⚡ White linen table cloth & paper napkins ⚡ Christmas décor, Bon bons and candy for everyone ⚡ Splendid Harbour views from our alfresco decks ⚡ Personalised Vagabond service & hospitality



LASER SHOOTING PACKAGE* (Vagabond Buffet Menu)

\$105pp min. 200 guests	\$115pp min. 150 guests	\$125pp min. 130 guests
\$135pp min. 100 guests	\$145pp min. 80 guests	

Inclusions

⚡ 4 hr cruise ⚡ Clay pigeon Laser shooting up to 2 hrs, includes operator, pick up tender & trophies/medals for the winners ⚡ All night funky DJ & light show ⚡ Delicious 3-Course Buffet ⚡ Beer, wine, champagne and soft drinks bar ⚡ Dedicated Cruise Director ⚡ White linen table cloth & paper napkins ⚡ Christmas décor, Bon bons and candy for everyone ⚡ Splendid Harbour views from our alfresco decks ⚡ Personalised Vagabond service & hospitality *subject to availability



LATIN FEVER/WORLD SPECTACULAR (Vagabond Buffet Menu)

\$100pp min. 200 guests	\$110pp min. 150 guests	\$120pp min. 130 guests
\$130pp min. 100 guests	\$140pp min. 80 guests	

Inclusions

⚡ 4 hr cruise ⚡ Live Brazilian Show with audience participation ⚡ All night funky DJ & light show ⚡ Delicious 3-Course Buffet ⚡ Beer, wine, champagne and soft drinks bar ⚡ Dedicated Cruise Director ⚡ White linen table cloth & paper napkins ⚡ Christmas décor, Bon bons and candy for everyone ⚡ Splendid Harbour views from our alfresco decks ⚡ Personalised Vagabond service & hospitality



VAGABOND COCKTAIL PACKAGE

\$69 pp min. 200 guests

Inclusions

⚡ 4 hr cruise ⚡ All night funky DJ & light show ⚡ Lots of delicious finger food ⚡ Beer, wine, champagne and soft drinks bar ⚡ Dedicated Cruise Director ⚡ White linen table cloth & paper napkins ⚡ Christmas décor, Bon bons and candy for everyone ⚡ Splendid Harbour views from our alfresco decks ⚡ Personalised Vagabond service & hospitality

\$10 p/p surcharge applies for Friday & Saturday night in Nov-Dec

TERMS & CONDITIONS Minimum of 150 guests is required for Friday & Saturday nights in Nov-Dec for entire vessel, minimum of 100 guests is required for Friday & Saturday nights in Nov-Dec for a split deck (hire one level). Tentative bookings will be held for 7 days only. A deposit of \$5000 is required to confirm your booking. Full payment and final numbers are due 7 days prior to your cruise date. Deposit and Full Payment are not refundable. Should your numbers change the price and vessel will differ. Prices only valid for the minimum number of guests indicated. Packages for smaller groups are available, inquire within. Please refer to our full Terms & Conditions prior to booking.

Your unique venue On Sydney Harbour

• Sightseeing & Lunch • Xmas Parties
• Special Events • Hens Nights • School Formals



Vagabond Xmas Buffet

V – Vegetarian GF – Gluten Free

Appetisers on Arrival

- V Vegetable crudités with middle-eastern babaganouge and homemade guacamole
- V Tortilla chips with a spicy Mexican tomato and herb salsa



From the Buffet

Select two of the following delicious carveries

- GF Herb encrusted roast beef carved hot with jus and assorted mustards
- GF Tenderly roasted turkey breast with cranberry sauce
- GF Traditional roast pork with crackling and apple sauce
- GF Slowly roasted garlic and rosemary lamb with a delicious red wine jus

Select one of the following delicious white meat varieties

- Freshly cooked tandoori style chicken drumsticks with a yoghurt and mint sauce
- GF Succulent BBQ chicken pieces
- GF Delicious sweet chili roasted chicken wings

Also at the buffet

- V Creamy mushroom penne with fresh Italian herbs
- V Scrumptious baby potatoes, roasted in virgin olive oil, oregano and rock salt
- V GF Mixed leaf salad
- V GF Traditional Greek salad with feta cheese and Kalamata olives
- V Finely sliced coleslaw
- V Crusty dinner rolls and freshly sliced French bread



Sweet Stuff – served with freshly percolated coffee and tea

Select two of the following delightful desserts

- V Platters of freshly sliced seasonal fruits
- V Delicious New York cheesecake
- V Devilish chocolate cake
- V Traditional Christmas pudding with warm custard





Vagabond Xmas Seafood Buffet

V – Vegetarian GF – Gluten Free

Appetisers on Arrival

- V Vegetable crudité's with middle-eastern babaganouge and homemade guacamole
- V Tortilla chips with a spicy Mexican tomato and herb salsa
- Spicy Thai fish cakes with sweet chili dipping sauce

From the Buffet

Select two of the following delicious carveries

- GF Herb encrusted roast beef carved hot with jus and assorted mustards
- GF Tenderly roasted turkey with cranberry sauce
- GF Traditional roast pork with crackling and apple sauce
- GF Slowly roasted garlic and rosemary lamb with a delicious red wine jus

Select one of the following delicious white meat varieties

- Freshly cooked tandoori style chicken drumsticks with a yoghurt and mince sauce
- GF Succulent BBQ chicken pieces
- GF Delicious sweet chili roasted chicken wings

Fresh seafood selection

- GF Fresh king prawns with thousand-island dressing and lemon wedges
- GF Chilled Sydney rock oysters served with sea salt and lemon wedges

Also at the buffet

- GF Platters of continental cured meats
- GF Scrumptious baby potatoes, roasted in virgin olive oil, oregano and rock salt
- V Macaroni with pesto & roasted pine nuts
- V GF Mixed leaf salad
- V GF Traditional Greek salad with feta cheese and Kalamata olives
- V Finely sliced coleslaw
- V Crusty dinner rolls and freshly sliced French bread

Sweet Stuff – served with freshly percolated coffee and tea

Select two of the following delightful desserts

- V Platters of freshly sliced seasonal fruits
- V Delicious New York cheesecake
- V Devilish chocolate cake
- V Traditional Christmas pudding with warm custard





Vagabond Xmas Cocktail Menu

V – Vegetarian GF – Gluten Free

On arrival

- V Vegetable crudité's with middle-eastern babaganouge and homemade guacamole
- V Tortilla chips with a spicy Mexican tomato and herb salsa
- V Vine ripened tomato and basil bruschetta

Delicious finger food

Please select 6 from the following selection

- V Mini middle-eastern falafel bites served with hommus
- V Baked curried pumpkin balls with babaganouge
- V Traditional vegetarian Indian samosas with a yummy dipping sauce
- V Crispy Vietnamese spring rolls with sweet chili sauce
- Traditional Greek Spanakopites – delicious spinach and ricotta cheese pastries
- Selection of Quiche Lorraine and Quiche Florentine
- Crispy baked Italian pizzettas
- Spicy Thai fish cakes with sweet chili dipping sauce
- Hot roasted chicken drumettes
- Flame grilled beef meatballs with basil served with traditional BBQ dipping sauce
- GF Skewered marinated chicken pieces served with tzatziki
- V Chunky potato wedges served with sweet chili sauce and sour cream
- Traditional mini beef pies and sausage rolls
- V Vegetarian money bags with a sweet chilli dipping sauce

Followed by

- GF V Platters of freshly sliced seasonal fruits
- Freshly percolated coffee and tea
- V Vagabond Chocolates

